



# PARTIES & EVENTS



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# OUR CONCEPT

Welcome to One Rooftop Bar, perched atop One Riverfront in Avon and Vail Valley's first and only rooftop bar and event venue. Living up to its name, every element of the space has been thoughtfully designed to rise above—from the stunning views and curated food and beverage menu to the friendly, knowledgeable staff and overall atmosphere ideal for your next celebration, holiday party, après or corporate event.





# OUR SPACE



# OUR SPACE

One Rooftop Bar doubles as Vail Valley's most sought-after event space. With its unique concept, boutique setting, and memorable views, it is perfect for small social gatherings and corporate events.

 Seated capacity 40

 Reception capacity 60



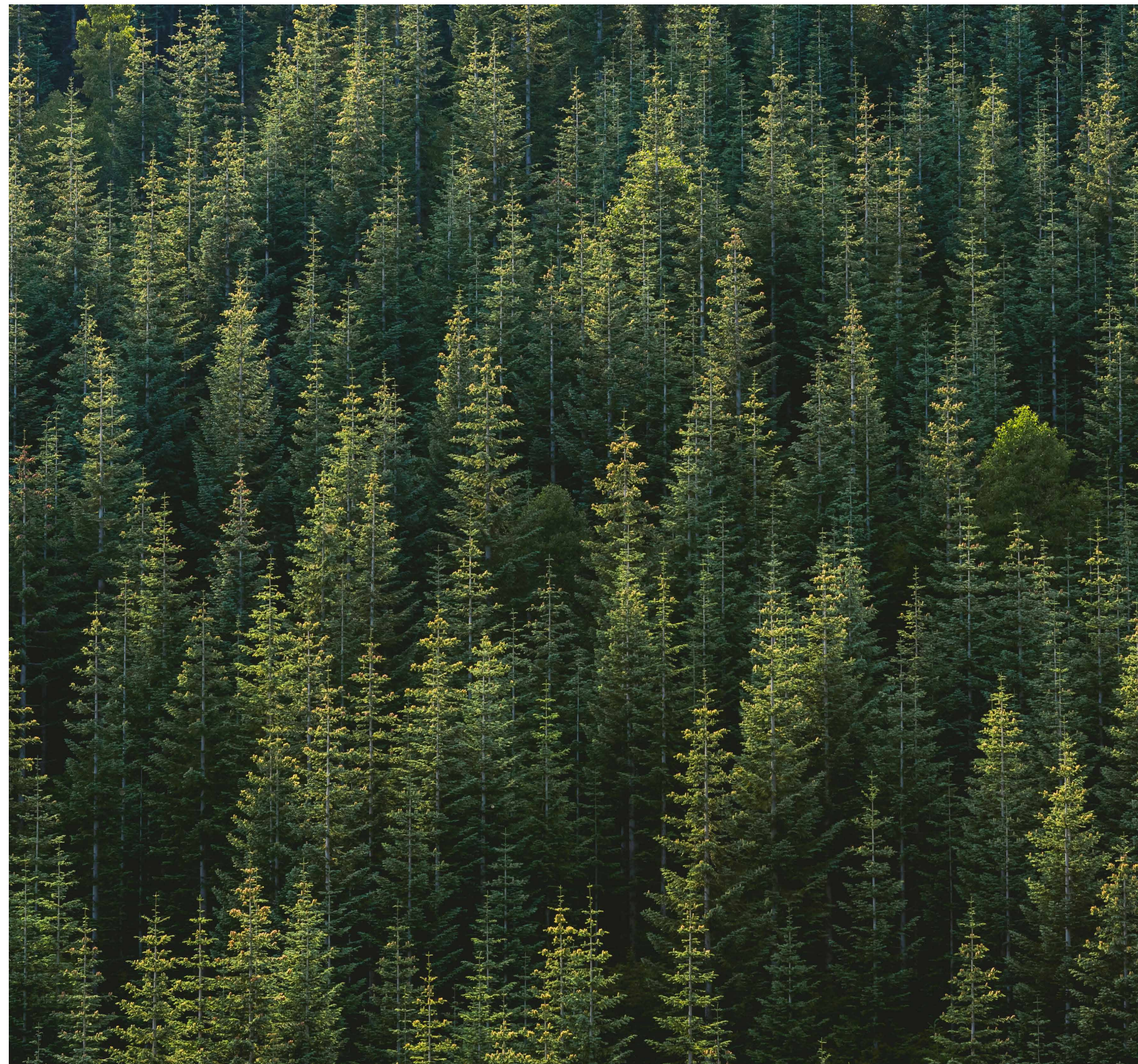


# OUR MENU



# OUR MENU

Enjoy ridiculously cool cocktails and complementary fare. A unique cocktail-forward beverage program is accompanied by shareable plates that are simple, seasonal, and delicious.



# BEVERAGE

## BUILD YOUR OWN BOTANICAL BAR

### Choice of Spirit

- » vodka, tequila, gin
- » celery and all the fixins'

### Choice of Cocktail Mixer

#### (Mornings)

- » bloody mary, maria, caesar, red snapper
- » spritz

#### (Lunch/Dinner)

- » seasonal tonic
- » spritz

### Choice of Garnish

- » citrus bouquet
- » herbal sprig

## PUNSCH PITCHERS & GLOGG BOWLS

### Punsch Pitcher — (4 ppl)

- » tarragon tequila punsch
- » rhubarb rum punsch

### Seasonal Glogg Bowl — (8-10ppl)

- » warm (winter)
- » cold (summer)

Menu items are subject to change based on seasonality and availability.





# BREAKFAST

## BREAKFAST – BUFFET STYLE

### MIXED BREAKFAST PASTRIES

sweet berry danishes, cardamom knots, almond + apple cakes, orange + poppy scones

### FRESH BERRIES PLATTER

gooseberries, blackberries, raspberries, blueberries

### INDIVIDUAL YOGURT PARFAITS

raspberries, honeycomb, pumpkin seeds, almonds, oats

### PAN FRIED YUKON POTATOES + SEA SALT

fresh dill, black cumin, sage

### CROISSANT BREAKFAST SANDWICH

havarti, farm eggs, arugula, dill crème fraiche

### QUINOA PORRIDGE

Steel cut oats + quinoa, maple, pecans

### COFFEE, TEA + FRESH JUICES

honey, sugar, lemon, oat milk, cream

Menu items are subject to change based on seasonality and availability.



# LUNCH

## LUNCH — BUFFET STYLE

### APPLE + HEARTY KALE SALAD

roasted winter squash, parmesan, seeds, lemon dressing, sourdough

### FIELD HERB + GREEN SALAD

black currants, little gem lettuce, arugula, chervil, pine nuts, parsley, tarragon dressing

### ROASTED FENNEL POTATO SALAD

baby red potatoes, fennel fronds, smoked pork belly, caraway vinegar

### OPEN FACED SOURDOUGH VEGAN SANDWICH

carrot hummus, gem lettuce, cucumber + dill

### DARK RYE + ORGANIC CHICKEN SANDWICH

chicken salad, walnut, arugula, pickled caraway onions

### MINI CHIA SEED PUDDING

almond milk, vanilla, honey, almonds

### DARK CHOCOLATE CHUNK ESPRESSO COOKIES

Menu items are subject to change based on seasonality and availability.



# RECEPTION

## SNACKS (CHOICE OF 3)

- » Sourdough Toast + Roasted Mushroom, Black Garlic Spread
- » Celery Root Soup Shooters
- » Farm Cheese Spoons, Citron Marmalade
- » Salted Cod Spread + Pickled Mustard Seeds
- » Potato Pancake + Caviar, Farm Eggs
- » Baked Oyster + Garlic Butter, Sourdough
- » Pickled White Anchovy + Dill Potato, Shaved Lillies
- » Roasted Meatballs + Fig Relish
- » Ham Hock Scrapple + Cultured Butter, Smoked Onion Powder

## DISPLAY

### CUCUMBER + SPELT SALAD

pickled onion, gooseberries, yogurt dressing

### CHEESE BOARD

havarti, emmental, gouda, dried fig, dried apple, almonds

### SMOKED + CURED FISH

mackerel rilette, cured salmon, tinned fish, smoked trout + dill spread, rye bread

### CURED MEAT BOARD

soft boiled eggs + black sea salt, smoked + cured ham, dry cured sausages, arugula, flat bread

### PATES + TERRINES

country style venison terrine, chicken liver pate, duck liver jars, crackers, sourdough toast

### MIXED MINI SWEETS

huckleberry + almond cakes, lemon tarts, cardamom cream eggy pudding

Menu items are subject to change based on seasonality and availability.





# BOOKING



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## DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from the client.

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## MINIMUM GUARANTEE

We require a food-and-beverage minimum that varies based on date and time. The minimum refers to the specific dollar value that the client must commit to spending on food and beverage for each event before any additional fees — such as, but not limited to, tax, operations, and service fees — are calculated. The food-and-beverage minimum may be met by selecting any combination of food-and-beverage packages offered by the venue, and if the minimum is not satisfied through the purchase of the selected package(s), the client will pay any difference.

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## MENU FINALIZATION

All event menus must be finalized at a minimum of 3 weeks in advance of the event date.

## GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than 5 business days prior to the event date. After this time, guarantees may not be reduced. The client will be charged for the actual guarantee or actual number of guests, whichever is greater.

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## SERVICE and FEES

24% service fee and an 8.9% sales tax apply to all menu items. Furniture removal fees will apply.

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## EQUIPMENT RENTALS

If rentals are required, any and all charges will be discussed with the client prior to the event.

# FIND US

## Address:

42 Riverfront Ln, Avon, CO 81620

One Rooftop Bar is located on top of the One Riverfront in Avon's Riverfront Village.

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## Valet:

Valet is available at The Westin Riverfront.

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## Contact Us:

Website: [OneRooftopBar.com](http://OneRooftopBar.com)

Email: [sales@westinriverfront.com](mailto:sales@westinriverfront.com)





*One*   
**ROOFTOP**  
 **BAR**

